

Red Bread

Ingredients:

24 oz. bread flour or unbleached flour (about 5 cups)	1½ tsp. sea salt
3 tbsp. polenta	¼ cup diced red pepper or canned pimiento
¼ tsp. ground black pepper	2 tbsp. hot pepper sauce
½ tsp. dried parsley	15 ounces very warm water
3 tsp. yeast	One pinch of garlic if desired

Instructions: Mix dry ingredients, holding back 1-cup flour to adjust. Add liquids. Knead 10 minutes. Cover, let rise until doubled. Divide into two pieces and shape into loaves. Place into warm 12” Dutch oven to proof. When dough has doubled and is ready to bake, place 10 briquettes under oven near outside edge and 16 on top. Bake about 25 – 35 minutes. Cool 30 minutes and slice thinly, as befits the amount of hot pepper sauce you have added.

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Willamette Chapter of the International Dutch Oven Society

*The Willamette Chapter of the International Dutch Oven Society promotes the art of camp cooking in the Dutch oven, while enjoying the time spent teaching, cooking and eating. We meet to cook, monthly, in local Willamette parks.
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